

SOLAR COOKERS INTERNATIONAL

# Solar Cooker Review

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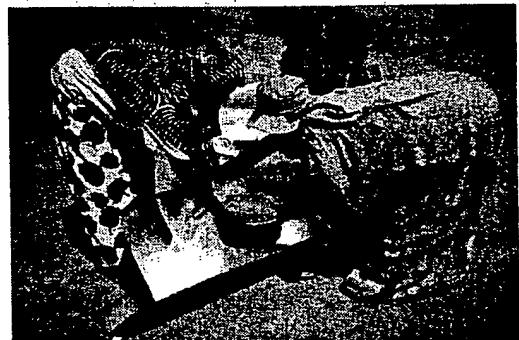
*SCI assists communities to use the power of the sun to cook food and pasteurize water for the benefit of people and environments.*

## Final Kakuma evaluation: solar cookers filled a critical gap

By Kevin Porter, SCI Education  
Resources Director

The following summarizes an independent study by Nairobi-based **Center for Independent Research**. The study was commissioned to review **Solar Cookers International's** entire solar cooker project in Kakuma refugee camp in anticipation of SCI's phase out and eventual replacement by a refugee owned and operated cooperative. The evaluation took place in 2003, eight years after the project started and one year after free distribution of solar cookers and black pots transitioned to a sales-based program in the camp.

SCI's first field project — and its largest to date — began in January 1995 in Kakuma refugee camp in northwestern Kenya, then housing 28,000 refugees, primarily Sudanese and Somali, but also



people from Ethiopia, Congo, Burundi, Eritrea, Rwanda and Uganda. The project started as a field test to determine the usefulness of SCI's simple, new panel-style solar cooker (the "CooKit") among these refugee families of various cultures. The CooKit proved useful, and SCI was urged to expand to additional refugee camps.

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## Indoor cooking smoke quietly killing millions

Women and children the world over are exposed daily to a quiet killer: indoor smoke. Only recently has the magnitude of this issue come to the forefront of international concern. Two recent publications — a 2004 briefing by the **Intermediate Technology Development Group** (ITDG) titled "Smoke: the killer in the kitchen," and the Spring 2003 magazine **Public Health** from the School of Public Health at the **University of California, Berkeley** — begin to quantify the negative health effects of exposure to indoor smoke on people in the developing world, especially women and chil-

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*Even improved stoves usually generate smoke, while solar cookers are smoke-free*

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## Volunteer Tom Sponheim inducted into SCI Order of Excellence

Solar Cookers International (SCI) recently inducted volunteer Tom Sponheim into its Order of Excellence. He is the seventh to earn this honor, which recognizes those whose "sustained efforts have contributed most to empowering people to cook food and pasteurize water with solar energy."

Tom Sponheim has been an active volunteer in solar cooker promotion for nearly 15 years. Early on, he founded and led Solar Box Cookers Northwest (SBCN), an all-volunteer organization based in Seattle, Washington, USA promoting solar cooking and information exchange. Its excellent newsletter, the *Solar Box Journal*, eventu-

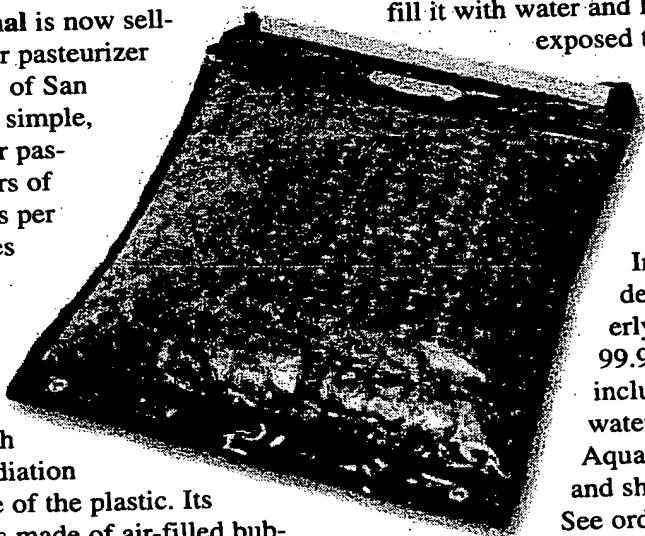


ally merged with SCI's newsletter to become the *Solar Cooker Review*. In 1996 Tom urged SCI to begin using the Internet as a tool for information exchange. He created and continues to serve as Webmaster of SCI's first web site, the *Solar Cooking Archive* (<http://solarcooking.org>). To date the site has been visited over 1.25 million times, and is considered the most comprehensive solar cooking Web site in existence.

Thanks, Tom, for your tireless dedication to improving people's lives through solar cooking education. The entire world of solar cooking promoters is grateful to you.

## New product alert: AquaPak now available

Solar Cookers International is now selling the "AquaPak" solar water pasteurizer produced by Solar Solutions, of San Diego, California, USA. This simple, unique device allows for solar pasteurization of four to five liters of water at a time, up to 15 liters per day. Weighing only six ounces when empty, the AquaPak is quite portable. Its dark, heat-generating bottom side is made from the same polyethylene plastic as food preparation boiling bags, with the addition of ultraviolet radiation inhibitors that extend the life of the plastic. Its transparent, insulating side is made of air-filled bubble pack sheeting. The AquaPak is easy to use: simply



fill it with water and lay it on a relatively flat surface exposed to the sun. A built-in Water Pasteurization Indicator (WPI) contains wax that melts when the water is heated to 67°C, often in two hours or less. (Pasteurization of water occurs at approximately 65°C). Independent laboratory tests determined that, when used properly, the AquaPak kills over 99.99% of pathogens present. An included filter may be used for water that contains sediment. The AquaPak sells for \$20, plus sales tax and shipping charges as applicable. See order form on the inside back cover.